



OAK PARK BANQUETS

Catering Menu 2024-2025

Oak Park Banquets is the catering company for The Nineteenth Century Club. It is a fully-owned subsidiary of The Nineteenth Century Charitable Association, a 501(c)(3) nonprofit.

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HORS D'OEUVRES / PLATTERS

- ³⁵/₁₇ \$17.00 per person for 2 hours (Cocktail Party)
- ³⁵/₁₇ \$25.00 per person for 3 hours (Cocktail Party)
- ³⁵/₁₇ \$9.00 per person for 1 hour with plated dinner or buffet

*Please select 6 from the following hot or cold options for a cocktail party.
Please select 4 from the following hot or cold options for a reception before any dinner service*

Cold Hors d'oeuvres

- ³⁵/₁₇ Vegetable Spring Rolls with pickled shallots
- ³⁵/₁₇ Strawberry, basil, goat cheese and balsamic crostini
- ³⁵/₁₇ Roasted Broccoli, garlic ricotta, local honey crostini
- ³⁵/₁₇ Watermelon, feta and basil skewers
- ³⁵/₁₇ Avocado Toast, cherry tomato and watermelon radish
- ³⁵/₁₇ Roasted Red Pepper Hummus with fried pita bread
- ³⁵/₁₇ Oven Dried Tomato and basil bruschetta
- ³⁵/₁₇ Artichoke, Goat Cheese & leek spread and tortilla chips
- ³⁵/₁₇ Blue Cheese Crostini with candied walnuts and dried cherries
- ³⁵/₁₇ Smoked Salmon Blini's with crème fraiche and dill
- ³⁵/₁₇ Shrimp Ceviche with house fried tortilla chips
- ³⁵/₁₇ Crab Toast with lemon aioli
- ³⁵/₁₇ Ahi Tuna Poke with scallions, red chili's, soy sauce, sesame on a crispy wonton
- ³⁵/₁₇ Shrimp Cocktail
- ³⁵/₁₇ Oysters with Champagne mignonette (Extra \$1 per peson)
- ³⁵/₁₇ Prosciutto and Melon canapé on a toast point
- ³⁵/₁₇ Prosciutto, Burrata Cheese and Fig crostini
- ³⁵/₁₇ Smoked Duck with caramelized shallot, lemon zest and fried sage
- ³⁵/₁₇ Beef tartar on a potato gaufrette with brie sauce
- ³⁵/₁₇ Endive Cups with pear, bacon, pecan and goat cheese

Hot Hors d'oeuvres

- ³⁵/₁₇ Falafel with creamy garlic tahini
- ³⁵/₁₇ Vegetable Spring Roll with sweet and sour
- ³⁵/₁₇ Wild Mushroom Ragout with fresh herbs in phyllo cup
- ³⁵/₁₇ Goat Cheese Mousse with caramelized onions, oven dried tomato and balsamic in phyllo cup
- ³⁵/₁₇ Cheese Curds, ranch dipping sauce (breaded or tempura fried)
- ³⁵/₁₇ Spinach and Feta Cheese Spanakopita
- ³⁵/₁₇ Buffalo Cauliflower bites with creamy blue cheese
- ³⁵/₁₇ Roasted Pork Belly with maple syrup and spice blend
- ³⁵/₁₇ Bacon Wrapped Dates stuffed with chorizo and roasted pepper sauce
- ³⁵/₁₇ Mini Fried Potato Skins with cheese curds, bacon and gravy (poutine)
- ³⁵/₁₇ Crab Cakes and red pepper sauce
- ³⁵/₁₇ Crispy Risotto Cake with crab salad and avocado puree
- ³⁵/₁₇ Thai Shrimp with mae ploy sauce
- ³⁵/₁₇ Coconut Shrimp Skewers with ginger apricot chutney
- ³⁵/₁₇ Mini Meatballs, red sauce and creamy parmesan polenta
- ³⁵/₁₇ Spicy Beef Empanadas and roasted salsa
- ³⁵/₁₇ Mini Beef Wellington with béarnaise sauce
- ³⁵/₁₇ Beef Short Rib Tacos with salsa verde, queso fresco and pickled shallots
- ³⁵/₁₇ Asian Beef Skewers with toasted sesame
- ³⁵/₁₇ Duck Confit Tostada with chipotle crema
- ³⁵/₁₇ Crispy Chicken on mini buttermilk biscuit with chipotle ranch
- ³⁵/₁₇ Jamaican Jerk Chicken Skewers with chimichurri sauce
- ³⁵/₁₇ Fried Chicken Bites with siracha aioli

Party Platters

- ³⁵/₁₇ **Vegetable Platter** **\$2.00 per guest**
assorted fresh seasonal vegetables served with a buttermilk ranch dressing
- ³⁵/₁₇ **Cheese Platter** **\$3.50 per guest**
imported or domestic cheese served with candied walnuts and fig jam
- ³⁵/₁₇ **Antipasto Platter** **\$3.50 per guest**
prosciutto, capriole, solprasada meats and marinated olives & roasted peppers
- ³⁵/₁₇ **Fruit Platter** **\$3.00 per guest**
honeydew, cantaloupe, watermelon, red grapes and strawberries
- ³⁵/₁₇ **Dips and House Fried Tortilla Chips** **\$3.75 per guest**
red pepper hummus, guacamole and spinach/artichoke

PLATED DINNERS

Plated dinners are priced per person

Salads

³⁵ ₁₇	Caprese salad lemon, basil, spinach, garlic croutons and fresh mozzarella	\$9.00 per guest
³⁵ ₁₇	Arugula greens parmesan, candied walnuts and strawberry-balsamic dressing	\$7.25 per guest
³⁵ ₁₇	Kale salad marcona almonds, parmesan, cauliflower and black garlic dressing	\$8.50 per guest
³⁵ ₁₇	Caesar salad romaine spears, basil dressing, oven dried tomato and crouton-parmesan	\$8.00 per guest
³⁵ ₁₇	Roasted baby beets wild greens, goat cheese mousse and citrus vinaigrette	\$8.75 per guest
³⁵ ₁₇	Spinach salad Strawberry, blue cheese, candied walnuts and shallot vinaigrette	\$8.25 per guest
³⁵ ₁₇	Wild greens brioche croutons, orange segments, confit tomato and lemon-honey dressing	\$7.50 per guest

Appetizers

³⁵ ₁₇	Four cheese ravioli tomato sauce, fried leeks and parmesan	\$12.50 per guest
³⁵ ₁₇	Crab cake tomato jam, swiss chard and béarnaise sauce	\$13.00 per guest
³⁵ ₁₇	Bacon wrapped scallops brussels sprouts and balsamic reduction	\$15.00 per guest
³⁵ ₁₇	Glazed pork belly asian vegetables slaw and soy chili sauce	\$11.00 per guest
³⁵ ₁₇	Grilled shrimp and beef on a rosemary skewer warm cous cous salad and orange segments	\$11.00 per guest

Soups

³⁵ ₁₇	Shrimp bisque with chives and crème fraiche	\$7.50 per guest
³⁵ ₁₇	French onion with gruyere cheese crouton	\$6.00 per guest
³⁵ ₁₇	Sweet Corn with mascarpone and chives	\$5.50 per guest
³⁵ ₁₇	Tuscan white bean soup with sourdough herb croutons	\$5.50 per guest
³⁵ ₁₇	Chicken and Dumpling with fresh herbs	\$6.50 per guest
³⁵ ₁₇	Roasted butternut squash with sage pesto	\$6.00 per guest
³⁵ ₁₇	Cream of mushroom with balsamic	\$6.50 per guest
³⁵ ₁₇	Potato and onion with fried leeks	\$5.75 per guest

Fish Entrees

³⁵ ₁₇	Crispy bass three color quinoa, shaved brussel sprouts and shallot sauce	\$28.00 per guest
³⁵ ₁₇	Panko and herb crusted salmon brussel sprouts, rosemary spaetzle and lemon butter sauce	\$28.00 per guest
³⁵ ₁₇	Seared Halibut roasted fingerling potatoes and red pepper, fennel salad and brown butter sauce	\$35.00 per guest

Poultry Entrees

³⁵ ₁₇	Chicken breast loaded mashed potatoes, broccoli and pesto cream sauce	\$26.00 per guest
³⁵ ₁₇	Chicken and crab alfredo linguine, roasted squash and béarnaise sauce	\$32.00 per guest
³⁵ ₁₇	Stuffed chicken brioche stuffing, yellow polenta, asparagus and bacon cream sauce	\$29.00 per guest
³⁵ ₁₇	Chicken parmesan mozzarella cheese, spinach, penne pasta, lemon and red sauce	\$27.00 per guest
³⁵ ₁₇	Duck breast White bean puree, baby carrots, cherry jam and red wine sauce	\$31.00 per guest

Beef & Veal Entrees

³⁵ ₁₇	Braised beef short rib butternut squash puree, braised kale, micro greens and au jus	\$34.00 per guest
³⁵ ₁₇	Seared beef tenderloin wild mushroom ragout, polenta cake and red wine sauce	\$36.00 per guest
³⁵ ₁₇	Beef tenderloin and prawns garlic mashed potatoes, sugar snap peas and peppercorn sauce	\$40.00 per guest
³⁵ ₁₇	Prime rib of beef parmesan and basil potato puree, asparagus and natural jus	\$37.00 per guest
³⁵ ₁₇	Hanger steak Loaded mashed potatoes, green beans and demi sauce	\$27.00 per guest
³⁵ ₁₇	Veal saltimbocca roasted baby potatoes, cauliflower and marsala sauce	\$32.00 per guest

Pork Entrees

³⁵ ₁₇	Slow Cooked Pork Shank saffron cauliflower rice, tomato, citrus, fresh herbs and crispy leeks	\$27.00 per guest
³⁵ ₁₇	Seared pork chop cherry compote, creamy cheese polenta, ratatouille and port sauce	\$25.00 per guest
³⁵ ₁₇	Grilled pork tenderloin basil pesto risotto, mushroom ragout and blue cheese sauce	\$25.00 per guest

Vegetarian Entrees

³⁵ / ₁₇	Mushroom and herbed polenta red wine mushroom, rosemary/chervil and fried leeks	\$23.00 per guest
³⁵ / ₁₇	Tagliatelle Pasta cherry tomato, garlic , lemon, basil, fresh pasta, parmesan and pine nuts	\$23.00 per guest
³⁵ / ₁₇	Portobello Cornish pasty roasted red peppers, leeks, balsamic and fresh mozzarella	\$21.00 per guest

Party Platters

³⁵ / ₁₇	Vegetable Platter <i>assorted fresh seasonal vegetables served with a buttermilk ranch dressing</i>	\$2.00 per guest
³⁵ / ₁₇	Cheese Platter <i>imported or domestic cheese served with candied walnuts and fig jam</i>	\$3.50 per guest
³⁵ / ₁₇	Antipasto Platter <i>prosciutto, capriole, solprasada meats and marinated olives & roasted peppers</i>	\$3.50 per guest
³⁵ / ₁₇	Fruit Platter <i>honeysuckle, cantaloupe, watermelon, red grapes and strawberries</i>	\$3.00 per guest

Plated Dessert

³⁵ / ₁₇	Fruit Galette vanilla ice cream and brown sugar streusel	\$7.50 per guest
³⁵ / ₁₇	Pecan Pie caramel sauce and vanilla ice cream	\$8.00 per guest
³⁵ / ₁₇	Apple Dumpling cinnamon ice cream and caramel	\$7.50 per guest
³⁵ / ₁₇	Tiramisu cocoa and chocolate biscotti	\$7.00 per guest
³⁵ / ₁₇	Coconut Cream Pie poached blueberry, whip cream, coulis and citrus zest	\$6.50 per guest
³⁵ / ₁₇	Chocolate Mousse strawberry and shaved chocolate	\$7.25 per guest
³⁵ / ₁₇	Vanilla Bean Cheesecake graham cracker crust , mixed berry sauce and orange zest	\$7.50 per guest

CUSTOM BUFFETS

Oak Park Banquets would be happy to put together a custom buffet for you. The following buffet suggestions and pricing represent a typical selection. Dinner Pretzel Rolls Included.

Forest Avenue Buffet **\$32.50 per guest**

Salad / starch / vegetable / protein

Oak Park Buffet **\$36.50 per guest**

Soup or salad / starch / vegetable / pasta / protein

Century Club Buffet **\$42.50 per guest**

Soup or salad / starch / vegetable / pasta / fish / meat

Lake Street Buffet **\$49.50 per guest**

Soup / salad / starch / vegetable / pasta / fish / meat / dessert

Salads

- ³⁵/₁₇ Wild arugula with candied walnuts, parmesan, and balsamic dressing
- ³⁵/₁₇ Caesar with romaine, brioche croutons, cherry tomato, cracked pepper, Caesar dressing
- ³⁵/₁₇ Mixed greens with tomatoes, cucumbers, blue cheese, lemon honey vinaigrette
- ³⁵/₁₇ Caprese salad with spinach, mozzarella, tomatoes, herbs, and preserved lemon
- ³⁵/₁₇ Michigan salad with walnuts, blue cheese, dried cherry, and apple cider dressing
- ³⁵/₁₇ Kale salad with marcona almonds, parmesan, cauliflower and black garlic dressing

Soups

- ³⁵/₁₇ Cream of Mushroom
- ³⁵/₁₇ Cream of Corn
- ³⁵/₁₇ Potato and leek with garlic croutons
- ³⁵/₁₇ Butternut Squash

Starch

- ³⁵/₁₇ Tri Color Quinoa with garlic, lemon, and spinach
- ³⁵/₁₇ Wild rice with carrot, parsley and balsamic
- ³⁵/₁₇ Oven roasted new potatoes with rosemary
- ³⁵/₁₇ Loaded mashed potatoes (bacon/sour cream/cheddar/chives)
- ³⁵/₁₇ Creamy goat cheese polenta
- ³⁵/₁₇ Roasted garlic and chive spaetzle
- ³⁵/₁₇ Point Reyes blue cheese scalloped potatoes
- ³⁵/₁₇ Lemon saffron basmati rice

Vegetables

- ³⁵/₁₇ Ratatouille: eggplant, green and yellow squash, shallot, tomato and bell pepper
- ³⁵/₁₇ Roasted brussel sprouts with balsamic reduction
- ³⁵/₁₇ Asparagus with blistered red and yellow tomatoes
- ³⁵/₁₇ Cider glazed roasted root vegetables
- ³⁵/₁₇ Baby patty pan squash with fines herbs
- ³⁵/₁₇ Sugar snap peas with bacon and caramelized shallots
- ³⁵/₁₇ Baby carrots with cinnamon honey butter

Pasta

- ³⁵/₁₇ Rigatoni with broccoli, alfredo and parsley
- ³⁵/₁₇ Pomodoro with asparagus, basil, garlic, lemon, parmesan and bowtie pasta
- ³⁵/₁₇ Spinach and three cheese lasagna

Fish and Seafood

- ³⁵/₁₇ Blackened barrmundi bass with lemon cream sauce and fried capers
- ³⁵/₁₇ Roasted halibut and pineapple salsa
- ³⁵/₁₇ Crab cake with roasted red pepper sauce
- ³⁵/₁₇ Herb crusted salmon with tarragon beurre blanc
- ³⁵/₁₇ Sautéed shrimp with lemon and herbed butter

Meat

- ³⁵/₁₇ Seared airline chicken breast with bacon cream sauce
- ³⁵/₁₇ Chicken parmesan with heirloom tomato sauce and fried basil
- ³⁵/₁₇ Roasted pork loin with rosemary gravy and red onion jam
- ³⁵/₁₇ Slow cooked pork shank with citrus zest and fresh herbs
- ³⁵/₁₇ Chicken and andouille sausage Jambalaya with fried leek
- ³⁵/₁₇ Braised beef short rib with fried leeks
- ³⁵/₁₇ Hanger steak with blue cheese sauce and crispy parsley
- ³⁵/₁₇ Beef tenderloin with red wine sauce (\$5 per person extra)
- ³⁵/₁₇ Roast beef eye round with fresh herbs and au jus
- ³⁵/₁₇ Honey roasted turkey breast

Our Carving Board

There is a \$125.00 fee for each attendant

In addition to or as one of your buffet options we would be happy to set up a carving station with attendant to carve and serve your guests.

³⁵ / ₁₇	Beef Tenderloin with horseradish crème fraiche	serves 15	\$325
³⁵ / ₁₇	Roasted Boneless Turkey w/orange cranberry compote	serves 25	\$195
³⁵ / ₁₇	Prime Rib of Beef with au jus	serves 30	\$475
³⁵ / ₁₇	Maple Roasted Pork Loin with dijon sauce	serves 20	\$155
³⁵ / ₁₇	Beef Brisket with bbq sauce	serves 20	\$295
³⁵ / ₁₇	Glazed Ham with stone ground mustard	serves 30	\$235

A Sweet Ending to your Buffet

³⁵ ₁₇	Pastry table Platters: Includes an assortment of mini pastries, cookies, macarons and chocolate covered strawberries	\$4.95 per guest
³⁵ ₁₇	Double Chocolate Cake with blood orange puree	\$6.75 per guest
³⁵ ₁₇	Tiramisu with espresso chocolate sauce	\$6.50 per guest
³⁵ ₁₇	Strawberry Cobbler with cinnamon streusel	\$6.00 per guest
³⁵ ₁₇	Coconut Cream Pie with a graham cracker crust	\$5.50 per guest
³⁵ ₁₇	Chocolate Mousse with whip cream	\$6.00 per guest
³⁵ ₁₇	Assorted Cannoli's	\$3.00 per guest
³⁵ ₁₇	Vanilla Bean Cheese Cake with strawberry compote	\$6.00 per guest

Late Night Snacks

³⁵ ₁₇	Gouda cheese beef sliders with caramelized onion	\$3.95 per guest
³⁵ ₁₇	Walking tacos with ground beef (doritos or fritos)	\$2.75 per guest
³⁵ ₁₇	Popcorn with brown butter, fried sage, bacon and sea salt	\$1.95 per guest
³⁵ ₁₇	Pulled pork sliders with BBQ	\$3.95 per guest
³⁵ ₁₇	Potato bread grilled cheese with American cheese	\$2.95 per guest
³⁵ ₁₇	Buttermilk chicken tenders with chipotle ranch	\$2.95 per guest
³⁵ ₁₇	Mini sloppy joes on brioche	\$3.25 per guest
³⁵ ₁₇	Nacho Bar with cheese sauce, carnitas and more...	\$2.95 per guest
³⁵ ₁₇	Parmesan Fries with truffle aioli	\$2.25 per guest
³⁵ ₁₇	Milk and Cookies	\$2.50 per guest
³⁵ ₁₇	Brownie sundaes	\$3.50 per guest
³⁵ ₁₇	Oreo & Coffee Milkshakes	\$3.50 per guest

We can create any menu you want. Everything on our menu is made from scratch and may be changed due to religious restrictions, personal wants and/or dietary needs.